



FOOD EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

HEAVY-DUTY SPIRAL DOUGH MIXERS

Item: 19194 Item: 19195 Item: 19196 Item: 27767

Model: MX-CN-0037 | Model: MX-CN-0043 | Model: MX-CN-0053 | Model: MX-CN-0127





WARRANTY
PARTS AND LABOR

















FOOD EQUIPMENT

HEAVY-DUTY SPIRAL DOUGH MIXERS



These two-speed mixers are designed to have the mixer and bowl revolve simultaneously to provide efficient mixing. They are equipped with safety covers. Easy to operate and clean. These mixers are especially suitable for bakeries, hotels, pastry shops, and restaurants.

FEATURES

- Equipped with a micro-computer controller for changing speed
- · Heavy duty: Actual flour weight is the maximum kneading capacity
- High-efficiency
- Mixers and bowl revolves simultaneously to provide speed and better results
- · Comes with safety covers
- Stainless steel bowl



TECHNICAL SPECIFICATIONS

ITEM NUMBER	19194*	19195	19196*	
MODELS	MX-CN-0037	MX-CN-0043	MX-CN-0053	
POWER	1.1 - 1.5 HP	1.5 - 3 HP	1.5 - 3 HP	
SHAFT SPEED	101 / 202 RPM	101 / 202 RPM	101 / 202 RPM	
BOWL SPEED	8 / 16 RPM	8 / 16 RPM	8 / 16 RPM	
BOWL CAPACITY	37 QT / 35 L 43 QT / 40.70 L		53 QT / 50 L	
MAXIMUM KNEADING CAPACITY	26.40 lbs. / 12 kg.	35.2 lbs. / 16 kg.	44 lbs. / 20 kg.	
ELECTRICAL	220V / 60Hz / 3Ph	220V / 60Hz / 3Ph	220V / 60Hz / 3Ph	
NET WEIGHT	209 lbs. / 95 kg.	279 lbs. / 127 kg.	286 lbs. / 130 kg.	
DIMENSIONS (DWH)	30.3" x 16.9" x 31.9" 769.62 x 429.26 x 810.26 mm	34.3" x 18.9" x 36.8" 871.22 x 480.06 x 934.72 mm	36.2" x 20.9" x 36.8" 919.48 x 530.86 x 934.72 mm	
PACKAGING WEIGHT	249 lbs. / 113 kg.	319.40 lbs. / 145 kg.	326 lbs. / 148 kg.	
PACKAGING DIMENSIONS	35" x 22" x 37" 889 x 558.8 x 939.8 mm	37" x 23" x 41" 939.8 x 584.2 x 1041.4 mm	39" x 24" x 40" 990.6 x 609.6 x 1016 mm	













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MODELS

POWER

SHAFT SPEED

BOWL SPEED

BOWL CAPACITY

MAXIMUM KNEADING CAPACITY

ELECTRICAL

NET WEIGHT

DIMENSIONS (DWH)

PACKAGING WEIGHT

PACKAGING DIMENSIONS

27767	

MX-CN-0127

2.7 HP - 5 HP

120 / 240 RPM

17 RPM

127 QT / 120L

82.6 lbs. / 37.5 kg.

220V / 60Hz / 3Ph

1080.25 lbs. / 490 kg.

47.63" x 28.34" x 56.30" / 1209.8 x 719.8 x 1430 mm

1256.5 lbs. / 570 kg.

49.21" x 30" x 65.55" / 1249.9 x 762 x 1665 mm













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